Food Safety

ISO/IEC 22000 : 2018

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What is ISO 22000?

22000 provides an effective framework for developing, implementing, and continually improving a Food Safety Management System (FSMS). ISO 22000 adopts a flexible approach, allowing a business to establish a FSMS tailored to its particular suppliers, customers and relevant parties. The standard combines the approved vital elements to ensure food safety along the food chain, up to the point of final consumption.

ISO 22000 is the first standard applicable to companies directly or indirectly involved in the food supply chain (from "farm to fork"), including suppliers of non-food products and services such as cleaning, equipment manufacturers and transport companies.

Who needs ISO 22000?

The principles of food safety have become a significant issue across the world. Increasingly there is rising customer demand to know where food has come from and the guarantee of its safety. Throughout the food chain, producers and suppliers must meet a growing number of food safety standards such as HACCP and International Food Standard (IFS) and broader initiatives such as the Global Food Safety Initiative of the European Retailers. An effective ISO 22000 can help with compliance.

Therefore, any company related to the food industry or food chain, regardless of size or location, would benefit from ISO 22000. These businesses may be food, ingredient and additive manufacturers, feed producers, companies involved in the transport or storage of food or those that subcontract to food-related companies. Alternatively, businesses related to the food industry but aren't directly part of it can also benefit from ISO 22000, such as those that produce equipment, packaging materials or cleaning agents the food industry uses.

Benefits of ISO 22000

ISO 22000 is a business building tool, providing a logical and structured approach to food safety management and global markets. Additional benefits of an effective ISO 22000 are vast and can be unique to your specific business, but could include:

- Understanding legal compliance and improved risk management control/ reduction of food safety hazards and risks

- A significant impact on customers and increased stakeholder confidence by addressing quality, legality and safety

- Deliver products that consistently meet customer, consumer, legislative and regulatory requirements

- Demonstrate commitment by proactively managing food safety hazards and risks while communicating this openly

- Increased operational efficiency and reduced operating costs

- Improved traceability and identification of a companies impact on food safety within the supply chain

Related services and products

Beyond ISO 22000, IMSM can also introduce your business to a range of management system standards designed to be compatible and integrated to help develop and grow a profitable company by delivering audit efficiency, consistency and continual improvement.

"We could not compete in our marketplace without ISO Certification. IMSM made it easy to implement and follow the system. The efficiency we gained keeps us competitive, the Certification opens the doors and keeps them open."

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If you could improve your company's bottom line, increase revenue, reduce business risk and boost your competitive advantage - all at the same time, wouldn't you?

Take the next step:

Speak to one of our experts today.